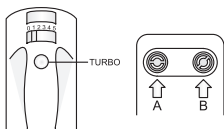


bifinett
KH 203

OPERATING INSTRUCTIONS



CAUTION



To use the mixer with the whisk attachments/dough hooks please insert A into the right-hand side, and B into the left-hand side. You should always follow this rule to avoid causing any damage.

ASSEMBLY/OPERATION

0-Position:the motor is switched off.

Positions 1, 2, 3, 4 and 5: different speed settings.

Press TURBO to use a faster speed and achieve greater efficiency. If you press TURBO, the mixer automatically switches to a faster speed.

- The dough hooks are specially shaped, so that dough is prevented from moving upwards. For this reason they can only be attached onto the machine at one end. Push the dough hooks with the smaller ring into the larger sockets on your mixer.
- Please see also the tips, so that you will be able to enjoy using your mixer even more.

SPEED FUNCTION	INGREDIENT	ATTACHMENT
5 beating/kneading	egg whites	Whisk attachments
	whipped cream	Whisk attachments
	potatoes	Whisk attachments
	bread	Dough hooks
	confectionery	Whisk attachments
4 beating	pâté	Dough hooks
3 mixing	icing	Whisk attachments
2 blending /folding	biscuits	Whisk attachments
	cakes	Whisk attachments
	butter and sugar	Whisk attachments
	meat rissoles	Dough hooks
	dry ingredients	Whisk attachments
1 stirring		

TIPS

Spraying or spills can be avoided in the following way:

- Before switching on the mixer, lower the whisk attachments or dough hooks into the ingredients you would like to mix, then gradually increase the speed.
- Always use the recommended speed setting to ensure the best results.
- Always use power setting 5 when mixing or kneading heavy dough.
- After use place the whisk attachments/dough hooks in water immediately, as this makes cleaning easier.
- Do not keep the mixer switched on for longer than 15 minutes without a break.

MAINTENANCE

The mixer does not require any special maintenance. It is sufficient to clean the mixer mixer with a damp cloth after each use. No water must get into the motor, and you should never rinse or soak the mixer.

SAFETY PRECAUTIONS

Important

- Check that the voltage shown on the type plate of the mixer (the plate on the bottom of the mixer) is identical to the electricity voltage in your home.
- A few basic rules should be followed when using electrical equipment.
- Never place the mixer or the flex in water.
- Only use the mixer with the correct voltage.
- Always unplug the mixer before adding or removing whisk attachments/ dough hooks, or when the mixer is not in use.
- Always switch the mixer to the OFF position, before unplugging. Unplug the mixer by pulling the plug and not the flex.
- Avoid all contact with moving parts.
- Keep your hands, hair, cutlery and other utensils away from the mixer, while the whisk attachments are moving.
- On no account should an extension lead be used when using the mixer. Make sure that you are not standing on a damp surface and that the mixer and your hands are not wet.
- Make sure that the mixer, the plug and the flex do not come into contact with hot surfaces.
- On no account should you use the mixer if the plug or flex is faulty, or after the mixer has been damaged or dropped.
- On no account should you wrap the flex around the mixer, as this can damage and cause the plastic insulation around the flex to split, especially at the point of escape.
- Do not overload the mixer's motor by trying to mix ingredients which restrict the movement of the whisk attachments.
- The mixer is only designed for normal household use – commercial use of the mixer invalidates the guarantee.
- Children should never use the mixer unsupervised.
- Do not open up the mixer.
- The mixer should only be repaired by qualified repair specialists.
- The mixer does not require any lubrication.

